



CHÂTEAU
LES CARMES
HAUT-BRION

Vintage 2017



Blend :

41% Cabernet Franc
20% Cabernet Sauvignon
39% Merlot



Colour : Red
AOC : Pessac-Léognan
Owner : Pichet Family
Estate Manager : Guillaume Pouthier
Consultants : Derenoncourt Consultants

Vineyard

Plantation density : 10 000 vines / ha
Average age of the vines in 2017 : 38 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100% hand-picked
Harvest dates : 4 - 9 Sept 2017

Vinification techniques

Vats used : Thermoregulated tanks :
Tronconic stainless steel tanks (60 hL),
Concrete tanks (50 hL),
Wooden tanks (76 hL)
Duration : 25 - 30 days on average
Barrel maturing : 65% new barrels, 35% in barrels used once
préviously, terracotta amphorae / standstone
Duration : 24 months
Noteworthy features of the vinification and / or maturing process :
No crushing and 42% of whole bunches
Composition of the wine : 13% / 3,59 pH

Critic scores

The Wine Advocate	Antonio Galloni	Wine Spectator	James Suckling	Decanter	Jeff Leve	Jancis Robinson	Yves Beck	Jacques Perrin	André Kunz
95+	98	96	97	96	98 - 100	17	100	98 - 100	96 - 97

Alexandre Ma	Matthew Jukes	Izak Litwar	Chris Kissack	Jeb Dunnuck	Bettane + Deasseauve	RVF	Jean Marc Quarin	Anthocyanes	Terre de Vins
97	96 - 97	96+	96	99	17.5	18.5 - 19.5	99	98	98

The year when... it started with joy and good humour. And turned into harsh reality with a series of frosty nights in the spring. A sharp reminder. Of humility, our senses, our common sense. Accompanying the plant, disturbed in its rhythm, and marvelling at the generosity of what it still offers. Expressions of juicy fruit, a salinity overlain with sweetness, a balance that is our joy as winegrowers.